

Liscombe Lodge Dinner Menu

APPETIZERS

Atlantic smoked haddock chowder Cup 5 Bowl 11

Seabright smoked haddock | potatoes | creamy broth | Nova Scotia cider | braised & crispy leeks GF

Soup of the day Cup 4 Bowl 8

Kale caesar salad lg 10 sm 6

Kale | rye crouton | grana padano | bacon | roasted garlic caesar dressing GFO

Acadian green salad lg 9 sm 6

Fresh pear | candied hazelnuts | feta | pickled shallots | lemon poppyseed vinaigrette GF

Ship Harbour steamed mussels 14

1 lb Aqua Prime mussels | Sober Island beer | Little Dorset farm sausage cream GFO

Crab cakes 14

Roro's hot sauce | miso mayo | mango salsa | Bramble Hill farm micro greens

Goat cheese croquettes 10

Almond crusted | Cornect farm honey drizzle | salsa Verde | beet chips

House cured beet & gin salmon gravlax 12

Tzatziki | pickled beet | cucumber carpaccio | crostini

Baked brie 11

Phyllo wrapped brie | pomegranate maple reduction | red onion marmalade crackers

Bacon wrapped chicken & pistachio galantine 10

Citrus salad | balsamic drizzle

Truffled parrisiene gnocchi 11

Wild mushroom | garlic | fresh herbs | grana padano | Add crispy pork belly 5

Liscombe Lodge Dinner Menu

ENTREES

Planked Atlantic salmon 28 Liscombe's Signature Dish
Potato latke | horseradish chive sour cream | market veg | wild blueberry
gastrique GF

Braised lamb shank 30
White bean fricassee | market veg | gremolata GFO

Lobster ravioli 28
Tangier lobster | mascarpone cheese | saffron champagne cream | fresh peas | Braised
green onion | preserved lemon

Little Dorset farms pork chop 26
Chipotle polenta | braised red cabbage | apple slaw | pan jus GF

BBQ jerk spiced cornish hen 26
Sous vide hen | whipped potatoes | bourbon soaked cornbread |
pineapple salsa

BBQ ribs full rack 29 half rack 22
Smokey BBQ sauce | roasted garlic mashed potatoes |
crunchy slaw

Steak & frites 32
9 oz PEI beef striploin | house cut fries | peppercorn jus GF

Eggplant parmesan 20
Crispy parmesan breaded eggplant | stewed tomatoes | caponata | provolone
cheese | roasted tomato basil coulis (VEG)

Channa chaat marsala 20
Stewed chickpeas | spiced potato | yogurt | crispy onions | grilled pita (VEG)

Nova Scotia lobster (market price)
Steamed or grilled | coleslaw | choice of potato salad or sea salt & herb roasted
potatoes GF

CHEF'S Special of the Day
Ask about the great creation that our team of chef's have prepared for you tonight!

Liscombe Lodge Dinner Menu

PUB FARE

Sober Island beer battered Nova Scotia haddock 4oz 12 8oz 16
Served with coleslaw | house made tartar sauce | lemon

Portabello mushroom burger 14
Roasted mushroom | Romanesco sauce | provolone cheese | arugula (VEG)

Liscombe Burger 15
6oz house ground burger | crispy onions | peameal bacon | smoked cheddar | lettuce
tomato | house made tangy chipotle BBQ sauce

Crispy chicken sandwich 14
Buttermilk soaked Crossroads farm chicken | lettuce | ranch |
red onion tomato | potato chive bun

Korean pulled pork sandwich 12
Gochujang BBQ sauce | pickled cucumber & carrot slaw | cilantro | potato chive bun

Clubhouse sandwich 14
Grilled chicken breast | bacon | cheddar | pesto mayo | tomato | lettuce | toasted

Chicken Wings 14
Crisp wings | crudités | Sauce- mild | spicy | honey garlic

Lobster sandwich (market price)
Tangier lobster | toasted homemade artisan bread | lemon mayo | fried pickle

SIDES

Sweet potato fries & curry mayo \$5

Poutine \$7

Onion rings \$7

House cut french fries \$4 add truffle mayo \$2

Beverages

Coffee, tea, hot chocolate \$2.50

Assorted fruit juices \$2.50

Milk, 2% or chocolate \$2.50 Soft Drinks \$2.50